



# Restaurants

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## FLORENTIA \*1/2

A giant pointillist painting celebrating famous Florentines—Leonardo da Vinci, Michelangelo and Roberto Benigni—dominates this Tuscan trattoria. Focusing on Italy's dynamic duo of carbs, the menu is painfully conventional, but that's not a terrible thing when the standbys are done right, as they are here. Brushed with olive oil, pizzas are thin, crisp, blistered and chewy. The casaro brings a heartstoppingly rich white pie laden with fior di latte, gorgonzola, mascarpone and parmigiano; shaved red onion adds welcome bite to this four-cheese extravaganza. Penne strascicate is a daily special that should be promoted to the main menu post-haste. The al dente tubes are coated with a pitch-perfect ragu of beef, prosciutto and a slow-cooked vegetable soffritto. In a tall cooler, standard red wines are kept at proper cellar temperature. Friendly service. Closed Monday. Mains \$16-\$22. 579 Mount Pleasant Rd. (at Manor Rd. E.), 416-545-1220.

# **HOW WE DO IT**

Reviews are conducted anonymously whenever possible; restaurant bills are paid by *Toronto Life*. Reviews have absolutely no connection to advertising. Stars are awarded for food and wine quality and presentation, service, atmosphere, ambition and originality. For more reviews, see torontolife.com.

### WHAT THE STARS MEAN

★ good
★★ very good
★★★ excellent
★★★

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Unless otherwise stated, a restaurant is licensed.

perfect

son to dine well for \$30 or less, includ-

ing tax and tip; they are not star rated.

### **KEY TO SYMBOLS**

restaurant and washrooms are wheelchair accessible

outdoor dining in season
kitchen has several interesting

vegetarian options bring your own bottle

kitchen open past midnight on weekends